

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in this Application:

1. (Currently amended) A process for preparing rice gruel in an aseptic package, the process comprising the steps of:

rinsing raw rice; and

immersing the rice in water;

putting the rice in a heat resistant plastic bowl in an aseptic space and sterilizing at 140-143°C for 4.5 seconds, seven times repeatedly~~130-150 °C for 4-8 seconds four to ten times repeatedly~~;

adding cooking water into the bowl in an aseptic space; and

cooking the rice; and

sealing and wrapping the bowl;

wherein, in the above steps, 30-70 wt % of cooking water is first added into the bowl prior to the cooking process, and the residual amount of the cooking water is added before the sealing in an aseptic space, and the bowl is then left aside for 12 minutes for further cooking and then cooled in a 10°C water bath for 15 minutes.

2. (Cancelled)

3. (New) A process for preparing rice gruel in an aseptic package, the process comprising the steps of:

rinsing raw rice;

immersing the rice in water;

putting the rice in a heat resistant plastic bowl and sterilizing at 130-150 °C repeatedly;

adding cooking water into the bowl in an aseptic space and cooking the rice to form a gruel;

sealing and wrapping the bowl,

wherein, in the above steps, 30-70 wt % of cooking water is first added into the bowl prior to the cooking process, and the residual amount of the cooking water is added before the sealing in an aseptic space, and the bowl is then left aside for 12 minutes for further cooking and then cooled in a 10°C water bath for 15 minutes.